How the Mighty Have Fallen: An Examination of Factors Into Restaurants Closing in Las Vegas

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Why Restaurants Failed?

"What factors will lead to your low rating for a restaurant?"

- 1 Food
- 2 Location
- 3 Service

And... How about those yelpers?

Purpose

Currently there have been many articles talking about the determining factors of businesses' success. However, there hasn't been much research studying why businesses fail. This study aims to examine factors of restaurants closing.

Hypotheses

Previous studies suggest location and service are two important factors leading to business fail. In addition, food plays a crucial role in restaurants close.

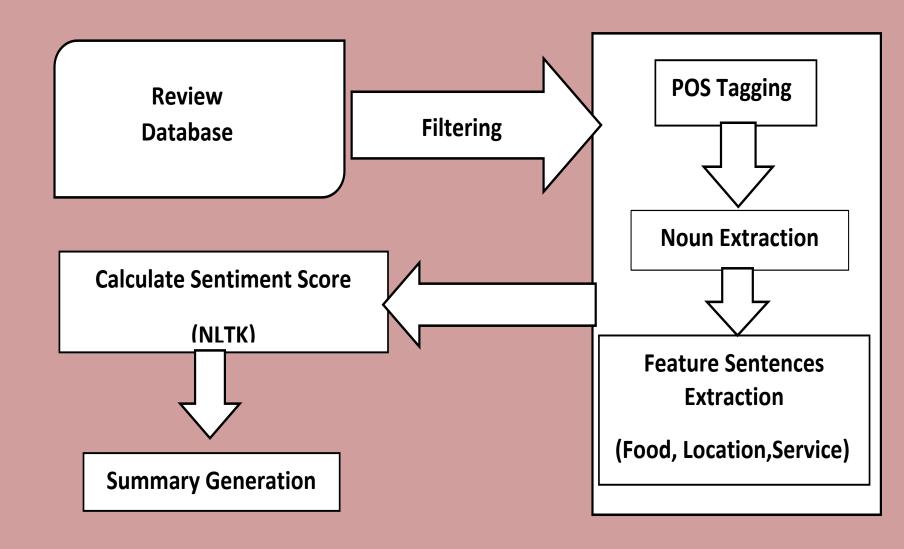
H1: Food, location and service are significant predictors in facilitating restaurants' continuation in business.

H2: Under each predictor, businesses that are still open received higher sentiment score than businesses that are close.

Data

- Yelp reviews from 2012 to 2016
- 64991 reviews of 1645 closed restaurants
- 568433 reviews of 4090 open restaurants

Method



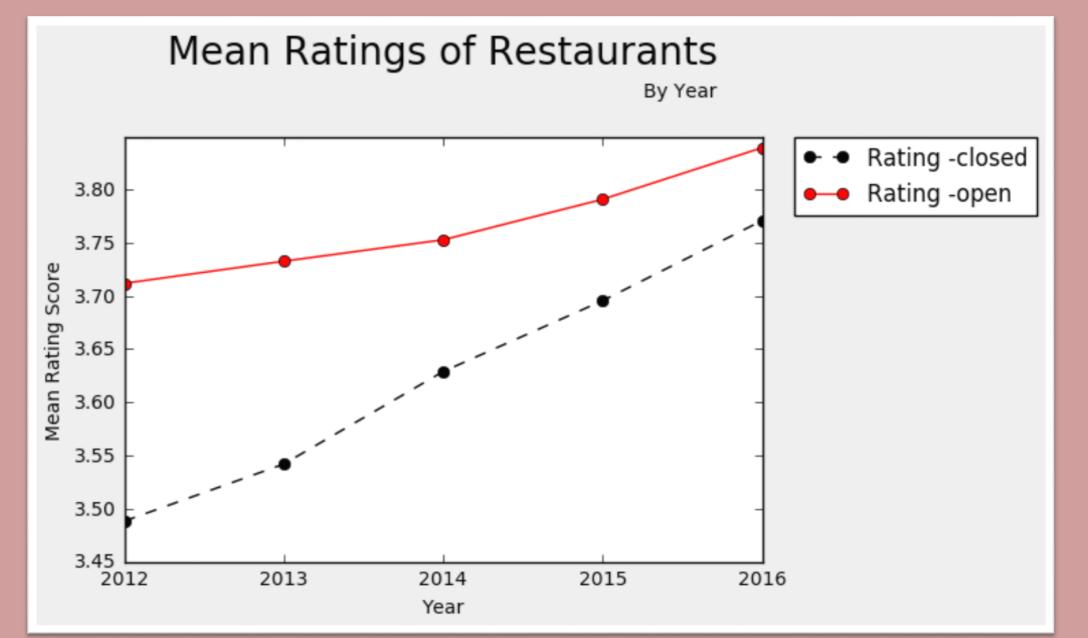
- Part-of-Speech (POS) Tagging
 - NLProcessor Linguistic Parser
- Feature Sentence Extraction
 - Corpora of words pertain to feature
- Sentiment Analysis
- NLTK: Sentiment Intensity Analyzer

Model

According to the Generalized Linear Model, only Food and Location are the two significant factors that will lead to a restaurant close/open.

Descriptive Statistics

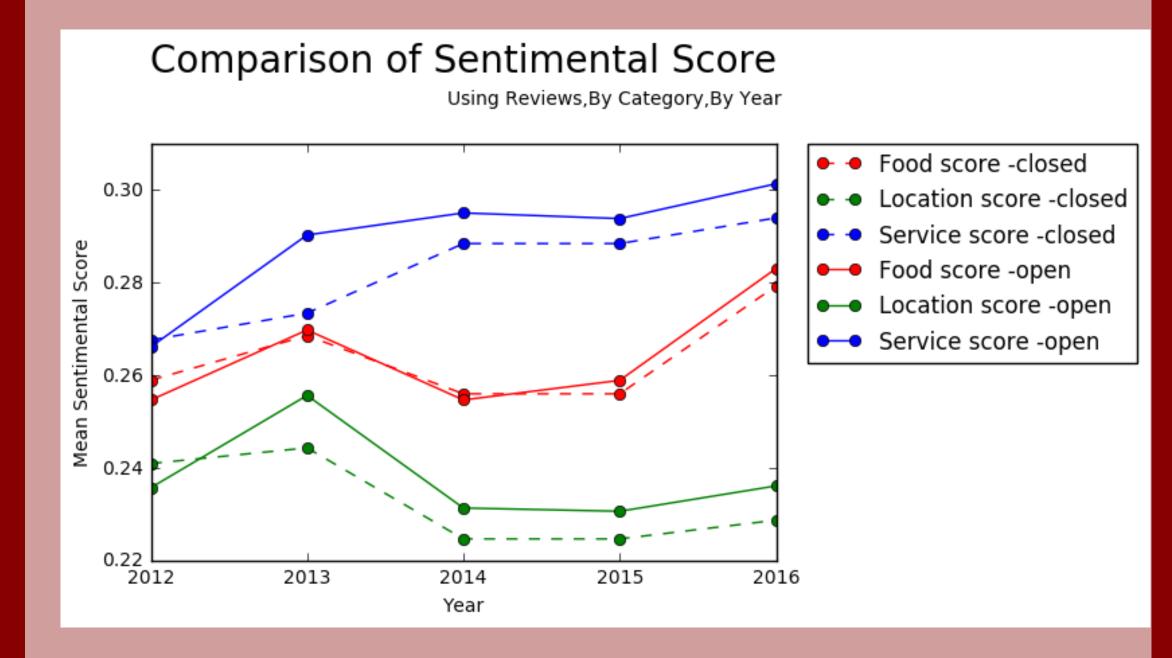
Restaurants that are open received consistently higher rating than those that are close.



Distributional information on sentiment scores of all three categories for open and closed restaurants:

summary(year2012_c	_		
Food	Location	Service	
Min. :-0.8881	Min. :-0.85910	Min. :-0.8881	
1st Qu.: 0.1732	1st Qu.: 0.08261	1st Qu.: 0.0000	
Median : 0.2648	Median : 0.25871	Median : 0.2743	
Mean : 0.2588	Mean : 0.24099	Mean : 0.2676	
3rd Qu.: 0.3479	3rd Qu.: 0.38299	3rd Qu.: 0.4939	
Max. : 0.9657	Max. : 0.96840	Max. : 0.9606	
summary(year2012_o	pen_df)		
	Location	Service	
Min. :-0.5267	Min. :-0.8422	Min. :-0.7697	
1st Qu.: 0.2098	1st Qu.: 0.1908	1st Qu.: 0.2083	
Median : 0.2880	Median : 0.3069	Median : 0.3496	
Mean : 0.2729	Mean : 0.2797	Mean : 0.3365	
3rd Qu.: 0.3477	3rd Qu.: 0.4019	3rd Qu.: 0.4998	
Max. : 0.9817	Max. : 0.9908	Max. : 0.9817	

Results



Mostly, under each predictor: food, location and service, restaurants that are still open have higher sentiment score than restaurants that are close.

Conclusions

- Food and location are significant predictors in facilitating restaurants' continuation in business
- Reviews about food, location and service on open restaurants are generally more positive than those on closed restaurants

Implications & Future Directions

- Further study on other factors and between-factor interaction effects
- Determinants of business failure as well as customer reviewing are multidimensional constructs, so we should consider the possibility of profile scores instead of individual scores on each predictor
- Longitudinal analysis tracking business operation over the years with continuation as an outcome

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